



Roasted garlic pumpkin and sage pies

Ingredients

- 1 butternut pumpkin peeled and chopped into cubes
- Sea salt
- Cumin
- 4 cloves of garlic unpeeled
- 2 tablespoons of olive oil
- 6 eggs beaten lightly
- 1 cup of cream
- Handful of sage leaves finely chopped
- Handful of rosemary leaves
- 150 grams of fetta cheese finely chopped
- Handful of chopped parsley
- 1 cup of tasty cheese

Method

Preheat the oven to 180 degrees

Place pumpkin and garlic on a tray lined with baking paper. Drizzle olive oil over , sprinkle cumin , then finish with Rosemary leaves and sea salt.

Cook for 20 minutes or until pumpkin is lightly browned and soft. Place pumpkin into a medium sized bowl.

Squeeze garlic from the garlic skins.

Mash pumpkin and garlic coarsely with a fork.

Stir eggs, cream, sage , parsley and tasty cheese.

Grease muffin tins with butter.

Divide the pastry sheets into 4 pieces continue until you have enough pastries so each person in the room has one.

Prick pastry shells with a fork. Place in the oven until they are lightly browned.

Remove from the oven then place pumpkin mixture into the shells. Bake for about 15 minutes.

Clear your benches ,do your dishes and tidy your work area.